

# MASSACHUSETTS PLOUGHMAN



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## Improving the Fairs.

In these days when many of the older cattle-fair organizations have given up the struggle or are fighting for mere existence, the following from the manager of perhaps the largest and most successful genuine agricultural fair in New England is of much value and interest. In a recent address, from which we quote by request, Dr. G. M. Twitchell of Maine said:

"Too many fairs have run themselves until they have run out. Put business into the affairs of the exhibition and the exhibition will help put business into farm life. Your agriculture will drop to the mean level of simply providing for one's necessities, and there comes the stimulus of a desire to excel. Stop discussing the demand for and go to work to prove, by good management, the benefits of an agricultural exhibition. Don't call a horse trot, midway and balloon ascension, with a few cattle and products, an agricultural fair. Dignify the fair and it will dignify you. Join hands to make your next fair representative of the work of your farm, field, orchard, dairy, garden and household. Fit your animals for exhibition and find in so doing that you have opened the door for them to do you greater service. Grow the best you can and then compete with your neighbors. Swell the number of fine herds as well as products. See to it that the officers give attention to the agricultural features of the fair. Insist on comfortable stalls for the cattle, where the heads as well as heels may be examined. Make certain that the exhibition building is filled with home products rather than fairs. Modernize the premium lists. You can find some in New England which haven't been changed for forty years. Make the judging of stock and awarding of prizes an entertainment for visitors. Award all prizes on stock in front of the grand stand, and save the dollars paid for cheap vaudeville. Employ single experts to place the awards and so fix responsibility. Use the score card and furnish every exhibitor with the copy. Run your fair by schedule time. Fix the hour for judging different classes, advertise the fact and then live up to it. Good business management will attract. Provide clean entertainment to supplement the exhibition and judging, but make it purely secondary.

"Don't overlook the value of contests of speed, strength and skill. Races, pulling and plowing matches, skill in driving, all may be made to help materially in rounding out a good exhibition. Reach and interest the young through decorated parades. The larger the number interested and at work, the better for the fair. Everybody has a friend and some have two. Systematize the business of the fair. Cut out the dead-end system. Change ticket-takers yearly. Put strange faces at the gates to take tickets. Make positive the work of your agricultural societies for the advancement of agriculture and strengthening of desire for rural life, and for the quickening of the deep currents of thought and kindling of ambition for larger and better herds, flocks, orchards, fields, gardens and homes, and your annual exhibitions will become potential factors in the farm life of the next quarter of a century. Conducted solely to amuse, and the end will be lasting injury to this great underlying industry and the sure death of the society."

## A Plague of Insects.

The insect problem is especially serious this year. The dry pleasant weather has increased their numbers and activity to an alarming extent. This is especially true of the imported pests, the gypsy and brown-tail moths, which have been ravaging eastern Massachusetts. Those who oppose any easily measures to check these moths can hardly realize the condition of affairs in the region already infested.

Reverse the moth is so bad that some of the residents have given notice that they will move out of town if the selectmen refuse much longer to protect them against the pest. Houses in Malden are said to have been partly closed up on account of the presence of the gypsy and brown-tail moths. The former has appeared in large quantities in Malden, Melrose, Medford, Arlington, Belmont, Lexington, East Bridgewater and Billerica, the colonies in the last two places being new this season. The brown-tail has invaded all these places, and also Stoneham, Reading and Wakefield. Nothing is done by the State to check them, though under an old law Secretary Stockwell of the State board of agriculture is gathering information from all quarters for the Legislature.

Residents of the infested districts are suffering from the rash which attends every visit of the brown-tail moth. In the feed-

ing stage the moth sheds the hair which causes this irritation; that period is past, but the insect now spins its cocoon, using this brittle hair for the purpose. Wakefield reports an epidemic of skin poisoning which is believed to come from the brown-tail moth. Even animals are attacked by it. The hair has become so filled with this fine hair that it cannot be avoided, but it does not affect all persons alike.

The moths are present in immense numbers, and the people are anxiously expecting the Legislature to take some action toward checking the insects. The pending bill provides that two-thirds of the expense be paid by the State and the rest by the towns concerned.

The older insect pests are likewise making trouble. Canker-worms are stripping the leaves from the orchards in some localities. Tent caterpillars are numerous everywhere this year, but these are comparatively easy to control if attended to promptly. Cranberry growers of Cape Cod assert that the cranberry worm is causing heavy losses on bogs that cannot be flooded. While in the cities and towns the elm beetle is making trouble for the tree wardens.

## The Right Calf to Raise.

Perhaps you may say, raise those that come from the best cows, suggests T. B. Terry, in the Practical Farmer. All right, but that isn't enough. The sire should have been a good individual, with the general make-up and marks that to the practiced eye show that he is such, and then also he should be a pure-bred animal. There are plenty of pure-bred animals, with long pedigrees, that have no value because they are not by any means perfect types of their class. Better pay a man who is a good judge \$300 to select a sire to head a herd, rather than take an animal on his pedigree the stimulus of a desire to excel. Stop discussing the demand for and go to work to prove, by good management, the benefits of an agricultural exhibition. Don't call a horse trot, midway and balloon ascension, with a few cattle and products, an agricultural fair. Dignify the fair and it will dignify you. Join hands to make your next fair representative of the work of your farm, field, orchard, dairy, garden and household. Fit your animals for exhibition and find in so doing that you have opened the door for them to do you greater service. Grow the best you can and then compete with your neighbors. Swell the number of fine herds as well as products. See to it that the officers give attention to the agricultural features of the fair. Insist on comfortable stalls for the cattle, where the heads as well as heels may be examined. Make certain that the exhibition building is filled with home products rather than fairs. Modernize the premium lists. You can find some in New England which haven't been changed for forty years. Make the judging of stock and awarding of prizes an entertainment for visitors. Award all prizes on stock in front of the grand stand, and save the dollars paid for cheap vaudeville. Employ single experts to place the awards and so fix responsibility. Use the score card and furnish every exhibitor with the copy. Run your fair by schedule time. Fix the hour for judging different classes, advertise the fact and then live up to it. Good business management will attract. Provide clean entertainment to supplement the exhibition and judging, but make it purely secondary.

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## War on the Weeds.

Early or late, cold or warm, wet or dry, weeds are bound to grow and flourish. Of course they will do better where the conditions are to their liking, the same as will the cultivated crops, but what they most require for their perpetuation, growth and maturity is to be let alone.

No need to sow for such a crop as this, although farmers almost unconsciously do this when they purchase an inferior quality of seeds. No need to plow and cultivate, for where this work is faithfully performed it will be better for the crops, but extremely bad for the weeds. But if the land is worked in a slipshod manner it will only serve to cause the weeds to grow more thickly, and result finally in seeding the entire farm with a foul, pestiferous growth.

The growth and spread of noxious weeds is decidedly on the increase. There are more kinds than there used to be fifty years ago. One reason probably for this is that when most of the seeds of grain and grass were grown on the farm and were saved in a purer condition than are seeds we now buy. New weed varieties have been obtained in this way, some of which are giving the farmers much trouble.

Much more land also is under the plow than there used to be; at least this is the case in northern Vermont, and I think the same will be true in the other New England States and New York. This being the case, there is a large area to cultivate. This work in now done principally with machinery, and not largely by the hand hoe as used to be the case.

Present methods are all right if thorough enough, but if the plants and weeds that the implements miss—which is quite often the case—are not destroyed in some way, there will be trouble. Then there are weeds that are liable to start up after the cultivation is completed and grow very thickly, stimulated by the favorable condition of the soil. If these in turn are not eradicated there will be more trouble.

One of the worst weeds, or plants rather, we now have to contend with in our cultivated fields is the golden-rod. This is a native of the soil and not like some others imported. Its growth, spread and resistance to common methods of cultivation is remarkable. This plant possesses a long root, sometimes extending several feet laterally through the soil. This is covered with

a set of short roots or fibres that will spring up and make other plants. It is difficult pulling up these plants by the roots entire, and if a part is left in the ground it starts up a new growth. It infests some of our cultivated fields to a fearful extent, and is most difficult to eradicate.

The plants of golden-rod are very liable to escape through the teeth of the cultivator, and these should be pulled up by the roots entire if possible. If not destroyed with the cultivator crop, they will appear the next year in the sown grain. Then, if not uprooted, they will afterward be found thrifty and defiant in the crops of hay, which they will injure in quality. They are not to be found in pastures usually where cattle are kept, as they will keep them down.

Although a pretty plant and much thought of by some when in flower, to the farmer it

quality of his get. I do not think a bull should be in prime show condition to be a good server. Neither do I think he should be so thin that you could see his ribs, or that his backbone or hip bones should be prominent. I think a bull to get a good, strong calf, with a tendency to lay on flesh, should be kept in good, thrifty condition; what some would call show condition, but not what I would call show condition. There is a difference of opinion as to what is show condition. **GEORGE P. BELLONS.**

## Not a Promising Outlook.

I am neither a pessimist nor a calamity howler, but the outlook for the farmer in this section of Kennebec County is rather discouraging, to say the least. We have had no rain here for eight weeks, except one slight shower. Grass wintered well—never

I think this shows a fair profit, but I am going to try and see if I can do as well again, and to be sure if it can be made to pay right along.

I have never had any experience with hogs in an orchard, but I have been through the Kennebec valley, in New York, and there it is the general practice. Some ring them and some do not. They don't seem to damage the trees, and yet they get a good deal of their living with little labor for the owner. I was quite favorably impressed with the idea. **E. N. CROSETT.**  
New Hampshire.

## Small Farming in the Suburbs.

The place purchased was a part of an old nursery of fruit and ornamental trees. It contains about twelve square rods over an acre, but the buildings, lawn, driveways and walks occupy nearly half, so that there is little more than half an acre that can be cultivated. When purchased it was entirely covered by trees and grass, and largely with grass at that. The only portion that is now clear of trees was covered with large oaks, elms, maples, Norway spruces and other evergreens, planted as specimens for ornament and exhibition. Some of these were more than two feet in diameter. The land was worthless for cultivation while so densely shaded by the trees. There were a dozen apple trees past their prime, and about eighty pear trees, many of which bore fruit of little value. The house has been rented and the land entirely neglected for many years. The successful operation of this rather unpromising little farm near Boston, Mass., is described by A. W. Cheever, Norfolk County, Mass., in the New York Tribune.

The owner, when making the transfer, remarked that I would find enough to do in fixing up things to keep me busy for more than one year. I found he was correct. The forest trees have all been taken out by the roots, so have had of the fruit trees. Others were grafted to better varieties. Of small fruits there were none. As my aim was to have as good a garden as I could make, a stock of currant, gooseberry, blackberry, raspberry, grape-vine and strawberry plants was procured and planted as fast as the land could be put in suitable condition to receive them. Rhubarb and asparagus were also given a liberal area. Like most planters of home fruit gardens, we soon found out that liberal planting, with good after-culture, generally brings a bigger harvest than the family can dispose of. This is particularly true in regard to fruit trees for the family garden. When men order from traveling salesmen all the varieties of apples, pears, peaches, plums, grapes and other small fruits that the dealer says they ought to have, they seldom realize what an amount of fruit even a single mature tree is capable of producing, nor how much more a tree needs in which to spread its branches.

After killing the grass and rotting the sod by good cultivation and manuring the land for good crops of vegetables, the fruit trees seemed to take a new lease of life, and soon set me to finding a market outside the family demands. On account of other engagements for several years, the garden received my attention only a part of the time, and the surplus found outlet above the needs of our two families of six persons was no large, but during the last half dozen years or more, with little to interfere with giving the land constant care, I must say that I have been surprised at the amount of product possible from a small garden. The crops last year came from five mature apple trees, twenty-eight pears, seven plums, twelve peaches, fifteen quince trees, fifteen blackberry plants, twenty gooseberry bushes, as many raspberry bushes and fifteen grape-vines. The berry bushes all stand between the rows of larger fruit trees. Strawberry plants occupy spaces between the other small fruits.

There is also some room for sweet corn, beans, peas and root crops between the rows of fruit trees and grape-vines. Part of the grapes are grown on trellises attached to the south side of buildings. One corner of the ground is kept open for such crops as require plenty of sunshine and a free circulation of air. Here, in a protected spot, a dozen or more sashes are used in early spring for hotbeds and cold frames. A liberal area in a corner of the fruit ground is isolated for a poultry yard, in which are kept a flock of from twenty to forty hens during the summer, so that here no vegetables can be grown.

It has been my aim to see how great a product the half acre under cultivation could be made to yield. Double cropping is practiced wherever it is practicable. Our families are not strictly vegetarians, but are large consumers of fruits and other garden products. A large saving is thus made in the meat bills. All surplus from the kitchen garden is readily taken by neighbors who appreciate, as we do, the difference between garden vegetables taken direct from the garden and such as have been injured in flavor by long keeping. My fruits are the best I have known how to select and grow, many of the varieties being too tender for shipping, but all the better for home use or a market at the door.

It is now ten years since I have had an annual surplus of crops to dispose of, and in the time the sales have amounted to more than \$1500. At first the amount was small, but it has increased from year to year with more or less regularity. Four years ago it reached \$170, and had come near that figure twice before. I supposed that I had found the limit, but three years ago more than \$196 came in. Last year the record was broken again, the sales reaching \$250.67. The last summer was cold and wet much of the time and unfavorable to most of the crops, but some did better than if the weather had been hot and dry.

Prices were higher than usual for several of the crops. My books are balanced on April 1, and the sales at that date reached \$300.17. This includes nothing from the poultry account, which is a separate affair. Perhaps the manure saved from the poultry house and yard is worth enough to pay the rent on that part of the grounds. Our families lay in liberally for canned fruits from the garden, having jars for considerably more than two hundred quarts, and they were all filled last season. The cellar was also well stocked with winter vegetables and fresh fruits. I use commercial fertilizers liberally, a ton a year sometimes, and save all house wastes with scrupulous care.

It is not stretching the truth much to say that I have no weeds, for I keep the land so frequently stirred that weeds have no chance to grow. Neither do I burn any kind of vegetable matter that can be used as mulch, and then make humus to keep the soil from becoming dead and heavy. Corn stover is used on the strawberry beds in winter and left between the rows till the fruit is picked, after which the whole is turned under and sweet corn planted as a second crop. Other rubbish is allowed to decay under trees. For a few years a team was hired to plow the ground in the spring, but for the last five years no team has been employed, the cultivation being all with spading tools and hand cultivators, nor has any help whatever been hired; so, whatever the income from the land, it is all, except the cost of fertilizer, justly reckoned as the wages of my own labor. The taxes are high here, as the land is all rated at house-lot prices, but they would be no lower if I allowed the land to lie idle.

It is always a question with market gardeners where to locate. Much of the cultivated land in the vicinity of Boston is taxed for \$1000 or more an acre. I did not buy my home as a place to carry on commercial farming or gardening, but my experience here on this little spot has enlarged my ideas as to the value of small farms or gardens as the means of a livelihood for those who will learn how to use them to advantage. It seems to me that one of the great obstacles to success with the majority of those who fail at farming is the carrying of too many idle or half-cultivated acres. There is no profit in feeding animals just enough to have them hold their own; neither can there be much profit from farms that only produce enough to pay running expenses. Many farms are paying better than the owners realize, as they bring in a good living, if nothing more, but they under better systems of management.

When farmers shall have learned how to make their lands pay liberally for the labor expended upon them there will no longer be much questioning as to their proper position in either the social or the political world.

## Stock and Dairy Notes.

Flavor does not come by chance. Every intelligent butter-maker is fully aware of the uncertainty and the difficulty of producing a uniform high flavor. Experience has taught us that when certain processes are followed the resulting product is ordinarily of at least fair quality. But even under the best sanitary conditions the product is often strikingly variable in flavor from day to day.

A fairly good cow should give about two hundred pounds of butter in the season with good treatment. Many really good cows give as high as 320 to 350 pounds of butter in a year.

Bear in mind that a gallon of interior cream that is mixed with other cream in bulk will cause an injurious fermentation to spread through the entire lot, the result being a butter that will go rancid if kept any time after being made.

The longer the calf is left with the mother the harder it will be to teach it to drink. The longer it is left with the cow the harder it will be to wean, and the more foolishly the cow will act when weaning is attempted. To teach a calf to drink will require patience and some tact.

If a cow is fractious, a halter passed round her horns gives a man greater power over her than if it is passed round the neck, but there is nothing like patience if she is to be tamed. The owner should stand at her head while the man is milking, and talk to her, giving her a few pieces of apple or beet, and encouraging her in every possible way. If she is roughly used she will only become worse, and probably overturn the pail, or put her foot into it more often.

A stalled cow should never be without a lump of rock salt, as it is not only an agreeable condiment, but it often prevents her losing her appetite, and contributes materially to her health.

A cow which is fond of tossing her head when handled and, whether in play or wickedness, endangering the by-stander, should at least have her horns tipped with knobs, for we have known one death and several accidents through lack of this precaution.

Rock-ribbed Sullivan County has applied for twelve miles of good road. We are in favor of good roads, and there is no county in the State needs them more than we do. We have an area of thirty-five miles square. We have only two villages in that county. We are too poor to build good highways, but we are willing to do what we can towards it.—W. C. Kinnle, Sullivan County, N. Y.

Attempts to propagate the swamp blueberry by means of root-cuttings, stem-cuttings and root-grafts have not thus far proved really successful at the Rhode Island station. Plants removed from the wild are slow in becoming established, but thrive better as time goes on.

## ONE OF THE KING ROYAL ANGORA CATS.

is one of the worst of noxious plants, and much to be dreaded where it gets a foothold.

The wild carrot, not known here years ago, is now to be found on many farms. It usually makes its appearance after haying, and should not be allowed to go to seed. Cut off the flower stalks or pull up by the roots. I have seen it occupying entire fields and even encroaching upon the grass plots, neglected, of course, in the city of St. Albans.

Then there is wild mustard, the seeds of which remain in the ground for years, and when the land is plowed will spring into life, and in some cases so overt and cover a field of grain with its yellow sea of bloom as to render it the grain—almost invisible. I think this plant does not make its appearance in the succeeding crops of hay. We have the old-fashioned weeds, caraway, dock, plantain, etc., enough of them in kinds, at least, to make the farmer wish that the "enemy that sowed tares" would never come his way.

The orange bark-weed or paint-brush, as it is more generally called, is a native of Europe, and was imported as a flower. It is one of the worst weeds we have. It will spread from the seeds and by the runners, and what between running and flying, it will spread very fast, and in some cases will crowd out all other vegetation, occupying the whole ground. It will grow anywhere it can get a foothold, and is much to be dreaded. It seeds early and where growing in meadows will be ripe at haying time. Thorough cultivation is the most practicable means of eradication in tillage fields and should be faithfully practiced.

**E. R. TOWLE.**

## Care of the Herd Bull.

The result of my observation in eight years travel among the breeders is that the man who takes the greatest pride in his herd bull is the man who has the best cattle and the man who gets the best prices for his offspring. I know one gentleman who keeps his bull tied by the horns. He not only keeps his bull tied by the horns, but keeps him tied in his basement barn, and I have been there when I found that bull halfway to his knees in manure, with no bedding and no sunshine. Go to the pasture, and you find a lot of up-horned, thin-ribbed, thin-fleshed, peaked cows. Look at his calves, and you find them just what you would expect from a bull kept in that way and cows in that condition. That man is always complaining that he cannot get good prices for his cattle.

My observation has been, further, that the condition and the general health and appearance of the herd bull oftentimes influences a buyer to purchase a calf from that bull, where under other circumstances he would not think of it. If you can take a prospective buyer and show him a good bull, in good, thrifty health, good condition, and generally attractive, you will find that that makes a great impression upon the customer, and he will pay you a little extra price to get a calf from that bull. I think the condition of the bull has to do with the

better—and started well, but at this date, June 7, it amounts to almost nothing on old fields, and on fields newly seeded or in good heart, it is heading out short or turning brown. Where the soil is thin over ledgy places it is all dried up. Pastures, too, are suffering badly, and cows have to be fed at the barn.

Hay has already taken a jump of \$3 to \$5 per ton. There certainly will not be one-half of an average crop, unless rains come soon. To make matters worse for some of our farmers, severe frosts occurred on the nights of May 24 and 25, cutting down corn, potatoes and garden vegetables. One man not far from here lost from \$200 to \$300 on his strawberries and another man a field of six acres of early potatoes almost ready to blossom. These two are but few of many instances.

We have had but very little dew to relieve the situation, and the smoke from the many forest fires throughout the State has made the atmosphere so dense as to almost blot out the sun, but this latter fact has in some measure been a benefit, preventing the full force of the sun's rays. Temperatures have been normal and the nights cool.

Two acres of potatoes we planted nearly two weeks ago have not started at all, and unless copious rains come soon, will be a total loss. Five acres of corn planted for ensilage June 1 has not started, and the same may be said of many kinds of seeds planted in the garden.

There was a full bloom in all apple orchards which did not bear heavily last year, and the weather being very favorable, the fruit in most instances has set well, especially Baldwin, yet this abnormally dry weather may cause the fruit to drop badly.

We sprayed early for the bud moth and leaf roller with good effect, and last week for the codlin moth, using about one thousand gallons of water on eight acres of trees. To 150 gallons of water we used nine pounds Disparene, eighteen pounds blue-stone and eighteen pounds quicklime.

**W. F. A.**

Kennebec County, Me., June 7.

## A Beginner in Pig Raising.

We have almost always bought our pigs at four weeks old and fattened them, and had never raised many litters, until a year ago I began to raise them for myself. Now I have a litter of breeding stock.

Having a head of pigs last fall, I thought I would see if there was anything to be made in buying grain to raise them on, so we put two of them in a pen alone with five weeks old and fed them on best middlings, scalded, and raw, sweet apples, all they would eat, until they had eaten one hundred pounds of middlings. Then we fed half cornmeal until Dec. 12, when we dressed them off. They were 121 days old. One weighed 104, the other 109 pounds. They had eaten 273 pounds of middlings at a cost of \$3.09, and 109 pounds of cornmeal at a cost of \$2.44, which makes \$15.97 worth of pork at a cost of \$5.53 for feed, besides a hundred pounds that would have rotted, and the skim milk from one cow after selling 2½ quarts a day and furnishing a family of four.



## Ostrich in Australia.

While the ostrich farms of the American Southwest have proved themselves so successful that the raising of the domestic plumes may now be considered an industrial fixture, ostrich farming in Australia is fast booming to the front and sending out a feathery product which is far superior than any ever derived from Africa itself. In speaking of this subject last week, the manager of a big New York ostrich feather house, said:

"It was only about the time that we ventured to produce ostrich feathers in the United States that a South African visitor traveling through Australia suggested the feasibility of ostrich farming in that country. The right sort of country and the right sort of climate obtained here, he said, to make the venture a success even beyond that of sheep farming. Within the following year the first Australian ostrich farm was started in a Sydney suburb.

"The farm is located near one of the immense headlands guarding the entrance to Port Jackson, and commands a magnificent panoramic view of the waters of the broad Pacific. Kraits were built, exactly as the animals are housed in Africa, and twenty-two fine, healthy birds were imported and fed on maize and vegetable matter. The supply of water on the farm is limited, but it is found that ostriches require but little water to thrive, a fact which would suggest our own semi-arid zones as splendidly adapted to this sort of farming.

"The experience in raising the birds and gathering their feathers is practically the same in Australia as it is with us—the animals are better under their new conditions than they did in their native land—and it is safe to say we are not going to have a monopoly in plume harvesting. One of the ostriches on the Sydney farm yielded a feather twenty-one inches long and fifteen inches wide and of the purest white. In South Africa the animals mature at three years, but with us and in Australia 2½ years is their full time. The feathers, of course, are most valuable when the bird is matured.

"After the feathers are clipped they are carefully strung and dried, after which they are graded for the workshop. Owing to more favorable climatic conditions and to better care and food, the feathers are superior to any sent from Africa, and there is a ready sale for them in the open market, where the supply just now is unable to meet the demand.

"The same advantage found in arriving at speedy maturity and in securing superior feathers is likewise obtained in the matter of hatching young ostriches. The old birds, as a rule, breed three times in two years, usually in the cooler months, when they lay as high as twenty-eight eggs, out of which it is safe to count on fifty per cent. hatching. The young birds grow amazingly fast, and within a few years a farm, starting with ten birds, ought to number several hundred.

"During the breeding season the life of the ostrich expert is not a pleasant one. The mother birds are exceptionally vicious, and must be approached with care. Their weapons of offense are their short wings and their wonderful legs. A kick from an ostrich would break the leg of a strong man as if he had been struck with the iron-shod heel of a vicious mule.

"Up to now the best feathers have gone to Europe and come to America from Morocco and South Africa. But now that the ostrich has been brought to the doors of civilization, where he can be studied scientifically and given due care and attention, we are going to have ostrich feathers as we never had them before, and the race is on between America and Australia."—N. Y. Times.

## Butter Markets Firm.

Shipments have been light for the season, and demand has been sufficient to take care of all supplies in sight. Quotations on the better grades have advanced in Boston from one-half to one cent a pound.

The market keeps well sold up and dealers are disposed to hold to present quotations without cutting, especially in the case of extra creamery, of which quite a number of sales have been reported at a fraction above the regular market at 23½ cents. These are assorted sizes of makes well known as of choice quality.

Choice Northern dairy is also taken up quickly, 22 cents being the prevailing price. Dairy butter is of late years only a small per cent. of the supply coming to Boston. The fact that best imitation creamery now sells as high as most first-quality dairy butter shows to what an extent the imitation goods must interfere with the market for legitimate butter.

The present rather high quotations of renovated, imitation and factory butter is owing to the light receipts of these articles. Fresh butter has been sold up so closely of late that but comparatively little of the rancid and damaged stock used in making bogus butter has been available. Dairy and creamery butter in boxes and prints is selling fairly well for good grades.

Chapin & Adams: "The market is firm but quiet, with prices well sustained throughout and tending upward during the past week. The effect of the drought is shown in the light receipts, but shipments arrive in fine condition and meet prompt demand. Northern creamery butter is a little firmer, basing quotations on the Canton (N. Y.) basis."

The New York butter market shows fewer changes than at many other large distributing centers. Rather liberal receipts have tended to keep prices from advancing to any great extent, but the tone is firm. Top quotation Wednesday for extra creamery was 22½ cents, with total butter receipts 16,974 pounds. There is considerable call for goods to go into storage, for which best grade is wanted. Some extra fancy creamery sold as high as 23½ cents. First quality sold about as last quoted and likewise second and third grades. Imitation and factory goods tend to advance on account of very light supply, top price being 20 cents. Even packing stock for the factories brought as high as 15½ cents Thursday in large lots, while small lots brought a little more per pound. Best State dairy goods are in light supply and bringing 21½ cents. Much of the dairy butter comes in irregular-sized packages and some in tins. These go lower at 19 to 20 cents.

The Montreal butter market is still feeling the effect of drought and light receipts, the quantity made in southern Ontario and the eastern townships of Quebec having been much reduced. Export demand, however, is next to nothing, and the market is, therefore, unsettled dealers hardly knowing what to ask. At Montreal 18½ cents seems to be the top price. Shipments from Montreal last week were 2740 packages, or 11,900 less than for the same week last year. Total shipments since May were 6771 packages, or 31,681 less than for the same period last year.

Cheese seems lower in Boston than war-



IMPORTED SHORTHORN COW, MADAM VERDI.  
Sire, Silver Plate, a Scotch Prize-Winner; Dam, Madam Melba. Owned by Whitehall Farm, Yellow Springs, Ohio.

ranted by the light receipts and prospect of a light make for the season, but prices are depressed by the ordinary quality of the bulk of cheese received. There is fair demand reported for fine stock, top grades of Wisconsin and New York bringing 11½ cents. Poorer grades sell slowly.

The New York cheese market maintains a firm tone, with top quotations a fraction below 11 cents. Large cheese is being exported in quantity, and more would be shipped if available at present prices. There is also more buying for home use, especially of the small sizes. Skim cheese seems to have touched bottom and has been firm and in fair demand at nearly unchanged prices for several weeks. At Utica prices have held barely steady since the rain, prospects for the season's cheese product having been improved, but fields are brown in spots on the hill pastures. Sales Tuesday were 5993 boxes, against 7157 for the same day last year, prices ranging from 10 to 10½ for large sizes and 10½ to 10 for small sizes. Prices are fully three-fourths of a cent higher than last year at the same date.

Rather large receipts of cheese are reported at the Montreal market, but prices have been fully sustained, owing to a better demand for export at 10½ to 10 for 100 Ontario colored. Shipments from the port of Montreal last week amounted to 72,235 boxes, or 5338 less than for the same week last year. Total shipments from Montreal since May 1 were 211,979 boxes, or 22,164 more than for the corresponding period last year. Besides these, 681 boxes were shipped via Portland last week, 15,698 having been shipped through that port since May 1.

Receipts at New York for the week 54,800 packages butter, 39,700 packages cheese, 105,400 cases eggs, comparing with receipts for corresponding week of last year of 56,743 packages butter, 28,414 packages cheese and 94,454 cases of eggs. Receipts at Boston were 39,910 tubs and 30,272 boxes, or 2,058,016 pounds of butter, 5308 boxes of cheese, besides 1970 boxes of cheese billed for export, and 30,184 cases of eggs. For the same week last year the figures were 45,387 tubs, 30,393 boxes, or 232,200 pounds of butter, 3640 boxes cheese, besides 4885 boxes of cheese for export and 31,693 cases of eggs.

## Hay Steady and Supplies Light.

The course of recent events has, on the whole, tended to strengthen the leading hay markets. Shortage of the next crop in the East and North is now about certain, while the floods and storms of the West have interfered somewhat with recent shipments, thus preventing free movement of hay to the large markets. As a result, prices have been maintained nearly everywhere.

Reports from New York and Ontario, as well as from all parts of New England, indicate a short crop. On account of poor pastures, some farmers are feeding old hay, which they had intended to sell.

In Boston there is a decided shortage of low grades, with fancy hay practically out of the market. Prices have fully held the advance of last week.

Speaking of the great hay-raising country of northern Vermont and southern Canada, a Boston dealer lately returned from a visit North, says: "I should say the chances for any hay at all were about equal throughout the section I went through in going and coming to Montreal. If we have more rain at once it might improve the existing conditions immensely. I have been haying for from twenty-five to thirty years of my life, and in that experience I have known the hay crop to be almost doubled by a week or ten days of good rain, followed by occasional showers. If we can have that right away they may yet get about three-quarters of a crop in Vermont for the season. It would come up very quickly, even with the setback the first crop has had."

"In New York the conditions have been fully as bad as they are here, and they also extend throughout northern Pennsylvania. With the exception of the Connecticut valley, where they have had local thunder showers, about every section of Massachusetts was equally affected by the continued dryness. They are suffering down on the Cape, in the western part of the State, down Attleboro way and in the northern portions."

"There is no especial exception to the rule of the drought from Maine to the western boundary of New York State. The damage is now done, and each day of continued dryness doubles the damage that it did two weeks ago. It would take not only good rains, but quite prolonged, to retrieve the damage done. Ordinary good summer showers would not show appreciable results in my opinion. There cannot be over one-third or one-half of a crop of hay after the growth of the grass is checked. It comes to its maturity a stunted growth. The drought takes all the juice out of it, and it can't be brought back by any application of moisture on top or at the root."

"The prices of millfeed, however, are no higher than they were last winter, and there is no reason why milk cannot still be produced by the farmer at a profit, as it was

then. A year ago last winter millfeed was an even \$4 per ton higher than it is today, and yet the farmer got along then all right and made a profit on his milk. So you see it is not yet such a serious question as coal at \$18 a ton last winter."

The receipts of hay for the week were 350 cars, as against 368 cars for the week previous. The total receipts of hay in Boston for May, 1903, were 1235 cars, as against 1913 cars in May, 1902. The receipts of oats were 118,199 bushels, against 145,533 bushels the week previous. The stock in the elevators in Boston June 4 was 12,707 bushels.

Providence, R. I., still feels the drought severely. The price of hay has jumped to \$26 and \$28 per ton in small lots, and even grain is higher.

At New York hay is reported in rather light supply, although receipts for the week were 8815 tons, which is more than for the same week of last year. About one-third of the supply now comes by boat. There is a good deal of poor hay, some too poor even for No. 3 in a season of scarcity, and such hay is bringing all it is worth, although it would be usually hardly worth giving away. Dealers believe that high average prices will hold for a long time, although a continuance of moist weather would cause some modifications of the present very strong situation.

Most Western and Southern markets report light supplies and prices nearly unchanged.

The following table shows the highest prices, as quoted by the Hay Trade Journal, for hay in the markets mentioned: Boston \$20, New York \$23, Jersey City \$23, Brooklyn \$23, Philadelphia \$22.50, Pittsburgh \$19.50, Kansas City \$13.50, Duluth \$14, Minneapolis \$15, Baltimore \$20, Chicago \$15.50, Cincinnati \$18, Washington \$19, Montreal \$11, St. Louis \$16, Providence \$23, Cleveland \$17.50, New Orleans \$19.50.

## Literature.

The detective story and the story of mystery possess a peculiar fascination for the average reader. The more baffling the plot the more eagerly does the reader attempt to forecast the ending. Robert Nelson Stephens, whose great successes include "Captain Ravenshaw" and other novels, has, in his latest book, "The Mystery of Murray Davenport," conceived a peculiarly original plot, whose main issues depend upon the recognized possibilities of combined physical and mental transformation in a man's life. Murray Davenport, the hero, is introduced as a man who has been "down on his luck." When ill, and nearly starving, a friend offers to buy a play which he has written. Davenport eagerly accepts the offer. Later he learns that his friend has presented the play as his own and has made a fortune out of it. Disheartened and firmly believing that bad luck will always follow him, Davenport evolves a certain plan by which he hopes to turn the wheel of fortune. How he suddenly disappears and is mourned by a certain lovely girl and a faithful friend is graphically drawn by Mr. Stephens. It would be the book of his fascination to state Murray Davenport's future. The mystery is well sustained and cleverly explained. The power of the mind over the body is illustrated in the course of the unfolding of the plot, as well as the scientific advance in surgical operations.

Mr. Stephens writes fluently and entertainingly. He is as pleasing in "The Mystery of Murray Davenport" as in his former novels, and that is saying a great deal. His characters are not stereotyped. Bagley, the villain of the book, although utterly unscrupulous, is not without certain traits of character, which interest if they do not attract. Larobor is a strong, clean type of manhood. Florence Kenby and Edna Hill are womanly women and exceedingly lovable. The character of Murray Davenport is one which the reader will estimate according to his own standard of morals. The mystery of the plot is wrapped up in his own strength of purpose and force of will power. The charm of the book lies in the ingenuity of the plot. It is one of several novels of the hour in which novelty in ideas and cleverness in expressing the same are combined. [Boston: L. C. Page & Co. Price, \$1.50.]

An attractive book in the series called "Novellets de Luxe" is "The Stirrup Cup," by J. Aubrey Tyson, which presents Aaron Burr in much the same light as does Charles Burr Todd in "The True Aaron Burr." It is Burr the lover, with strong side-lights on him as a soldier, who drinks "the stirrup cup" in Mr. Tyson's novel. The story is narrated in the first person, in the character of a faithful old friend, who by the fortunes of war must play the spy on the home and wife of his late benefactor. Although not a long story, yet at the time when Aaron Burr wooed and won his lady love, Madame Provost, General Washington was pressing against the enemy with formidable moves. Madame Provost's late husband had fought and died for England, and naturally Madame's home gradually

became considered friendly to the British.

By the influence of Madame's friends, General Washington issued a permit for her to live on her estates unmolested. The time came when the General feared Madame was abusing her privilege, so he sent an old friend of the family to ascertain the true state of affairs. What that man saw and heard is cleverly narrated. Mr. Tyson has skillfully produced a thrilling story of war times which tried men's souls and women's courage. Through a series of strong scenes the bravery and womanliness of Madame Provost is delightfully proved, while Col. Aaron Burr appears as the cavalier of old, dauntless, daring, and possessed of that courage which commands admiration from friend and foe alike. In the end Burr wins the hand of his lady love, but under circumstances which must be read to be appreciated. One cannot but enjoy this delightfully entertaining picture of war and love, in which the element of romance surrounds historical personages. [New York: D. Appleton & Co. Price, \$1.50.]

During the last few years there has been an increasing demand for books on botanical life. The love of nature appears to have been quickened in the minds of countless Americans, and the tendency "back to the soil" has resulted in a thirst for knowledge in the matter of vegetable and animal life. A comprehensive and authoritative book on shrubs appeals to nature-lovers. Such a book has been prepared by Harriet L. Keeler, author of "Our Native Trees." This book, entitled "Our Northern Shrubs and How to Identify Them," supplies a complete guide to the shrubs which are native of the region from the Atlantic Ocean to the Mississippi river, and from Canada to the northern boundaries of the Southern States, together with those important shrubs which have so long adorned our gardens as to lead one to forget their foreign origin. The author says:

"Our Northern climate is so favorable to the growth of hardy shrubs that if their value were fully and generally comprehended they would play a much more important part than they now do in lawn and park decoration. Their beauty, unfortunately, is often lessened if not wholly destroyed by careless or ignorant pruning. Severe pruning tends to enfeeble both shrub and tree, and the removal of large branches usually interferes with the natural and therefore more graceful lines of either. Shrubs will be in their best form and vigor the year through when no pruning is attempted beyond the thinning out of the weaker and overshadowed branches. Moreover, shrubs have a winter beauty that severe pruning entirely destroys. In the least season a mass of shrubbery is enveloped with a hazy mist of delicate color which comes from the coalescence of the different tints of the bark of the small branches, and this color, together with the fine tracery of the spray, adds much to the winter landscape."

"When shrubs are planted for mass effect, the treatment of the group differs from that given to a single bush, but even then the plants should not be cut back so far as to impair their vigor. The proper time for pruning depends upon the habit of the plant. Those which bloom early on wood of the previous year's growth should not be pruned in autumn or in early spring; for this removes all the flower buds, and consequently no flowers are produced. These shrubs should be pruned immediately after the blooming period. On the other hand, shrubs which bloom late, on wood of the current year, should be pruned after the leaves fall in the autumn, or in early spring before growth begins."

The author has endeavored to so treat her subject as to satisfy the requirements of the nature-lover, the student and the practical nurseryman, as well as those who beautify public parks or private gardens. The names of the shrubs are arranged by families, and each member is analyzed scientifically and popularly described, so that its characteristics are intelligible to the amateur nature-lover as well as to the student. There is at the conclusion a glossary of botanical terms and one of Latin specific terms. Latin and English names, respectively, are also furnished in index form. Copious illustrations assist in rendering the text more instructive. The book, which has been written with such care and is so complete, cannot but increase one's interest in the life and care of our beautiful shrubs, native and foreign. It is a volume to be read and then placed on the table for frequent consultation because of the excellent ready-references information which it contains. [New York: Charles Scribner's Sons. Price, \$2.00 net.]

Among the domestic problems facing the housekeeper and the mistress of the home is the matter of household accounts. Whether the mistress of the house has only to look over her housekeeper's account book or be her own housekeeper, there is decided need of system in the conduct of the business affairs of the house. The question of family finance might be more easily controlled did one but know to the penny the cost of running a home. There are so many incidental costs that even those who profess to keep a cash account do not

record and do not plan for, that often the housekeeper finds she needs certain articles which will swell her account far beyond her credit. C. W. Haskins, late dean of New York University School of Commerce, Accounts and Finance, considered this household finance question worthy of attention and study. A small book or manual is the result. In a simple, direct manner Dean Haskins has sketched this problem of domestic economy. Introductory to a brief history of economics is given, which shows that women of rank have made this subject a matter of study, with practical results. Dean Haskins furnishes a "model home account book" which includes every expenditure made. Besides this complete and rather complicated example, there are shown several simple models. The bank account is fully explained, and those who pay by check are given practical information in regard to this easy manner of conducting the business affairs of the home. The writer makes a plea for the introduction of a course in household finance in the public schools. "In Geneva," writes Dean Haskins, "the high school for young women teaches, both in its literary and in its pedagogical section, the principles of domestic economy, the role of the mistress, the need of professional teaching, care of furniture, clothing, linen, washing, light, heat, aliment, provisions, accounts, budget of receipts and expenditures, savings and insurance."

The results of such a course of instruction are apparent. It would mean more clean, cheerful, happy, contented households. There is so much practical information in this book that it should take its place on the same shelf with the housekeeper's favorite cook-book. [New York: Harper & Brothers. Price, \$1.00 net.]

## Notes and Queries.

GREENHORN.—"Luke": The term originated in this way: The pioneers of the West were much given to hunting deer. It was a fact known to the early settlers that when the horn of a fawn began to grow there was a ring of green hair around the spot where the horn was coming out. It was considered a disgraceful thing for a hunter to kill a fawn, a cruel act, and the killing time was regulated by the growth of the horn. There was a sort of unwritten law that no one should kill a male fawn before its horns could be seen. A person who was so thoughtless as to kill a deer under the proper age was called a "greenhorn." He was so named because the young horn of the deer and the hair around it still green. The application of the appellation gradually spread until it was applied to all raw or inexperienced youths or persons easily imposed upon.

THE SPONGE.—"L. S. K.": It is obtained by diving and dredging and scraping the rocks with a long harpoon. The finest quality is the Levantine, which is found on the eastern Atlantic and Mediterranean shores, and the greatest market is Trieste. Multitudo does not kill a live sponge unless the vital part is injured. By a sharp knife razor a sponge can be separated into several parties, and although it suffers pain it will recover and grow as long as it is allowed to remain in its native anchorage.

FRESH-WATER PEARLS.—"Dan": A perfect pearl is, of course, round but even then it must be of fair size and good color to be of any value. One the size of an ordinary pea is worth nearly, if not quite, \$200. The color that is most sought after and is the most valuable is a pure white of the dewdrop transparency. Light pink is also very valuable, while dark pink, which is very beautiful when first taken from the water, shows a decided tendency to fade when left in a strong light. Light yellow is not considered a desirable color, while peacock green or blue, the changeable variety, is highly thought of and brings a good price. Bottle green is another color that is sometimes found, but it is so scarce that its commercial value is not as nearly ascertained as some of the others. Those that have no lustre and are of a dark or muddy color are termed "dead." They are found in dead clams and are valueless, like those taken from the oyster that has been cooked. Very often the question is asked: "How much is the largest fresh-water pearl worth, and what is its size?" The largest one ever found was about three-quarters of an inch in diameter, was perfectly round and weighed 128 grains. A spot on one side was its only imperfection. It was found by a man named Ferguson, and sold by him the same day for \$1750. Later it was sold by the buyer for \$10,000. The finest pearl ever found was one of seventy grains and brought the tender \$800. It is now held by a jewelry firm for \$20,000. Finds of this character are rare, however, and men have fished for years and never found a really fine pearl. Others that have worked in the same manner and the same place have met with astounding success. A certain Charles Reed of Prairie du Chien has clammed for several years. He never found anything that brought him more than \$400, yet, instead of being the poor man of a few years ago, he is now independently rich.

## Brilliantes.

Daughters of Time, the hypocritical Days, Muffled and dumb like barefoot dervishes, And marching single in an endless file, Bring diadems and garlands to their hands: To each they offer gifts and after him, Bread, kingdoms, stars, and sky that holds them all.

I, in my pleased garden, watched the pomp, Forgot my morning wishes, hastily Took a few herbs and apples, and the Day, Turned and departed silent. I, too late, Under her solemn fillet saw the scorn. —Emerson.

The slow, sweet hour that shrines the setting sun, Or that which broods above the summer noon Perfect in golden beauty—gone too soon After its vanished sister! Or the one Long looked for, when the heavy day is done, That comes dim-lighted by the rising moon And fragrant with the roses born to June, To whisper sorrow past and joy begun—Nor this, nor any, do I name the best: But if an hour shall come that sees us meet, That brings these close, thou, all unknown, yet mine, Stranger, yet most myself! Above the rest—Above the one which finds us at Love's feet—I'll set it, token of the Power Divine. —Hildegard Hawthorne, in Scribner's.

Every seven minutes in the day

"Makes Cooking Easy" a new

Glenwood is made and sold

Leading Dealers sell them everywhere as the Standard.

The careful dairy every night Folds up her snowy cap of white, And ties her golden hair up too, To keep it from the midnight dew.

But when the sun behind the hills Peeps out, she smooths her dairy frills, And, smiling, in her fresh array, She nods to him a bright "good-day."

—Lillian Howard Cort, in Lippincott's.

O many a shaft at random sent, Finds mark the archer little meant! And many a word at random spoken May soothe or wound a heart that's broken! —Scott.

Give thy heart's best treasures, — From far nature learn; Give thy love—and ask not, Wait not a return! And the more thou spendest From thy little store, With a double bounty God will give you more. —Adelaide A. Procter.

When my last hour grows dark for me I shall not fear Dark's dreaded face to see, Death's voice to hear. I shall not fear the night When day is done, My life was loyal to the light And served the sun.

## Gems of Thought.

....The domestic man who loves no music so well as his kitchen clock and the air which the logs sing to him as they burn on the hearth, has solaces which others never dream of.—Emerson.

....Duty is the only tabernacle in which a man can make his home.—The Transfiguration Mountain.—Phillips Brooks.

....The only way God can keep brotherhood alive in some of us is by the bond of common suffering.

....Grant me to become beautiful in the inner man, and that whatever outward things I have may be at peace with those within. May I deem the wise man rich, and may I have such a portion of wealth as none but a prudent man can bear use. This is prayer enough for me.—Socrates.

....To love one who loves you, to admire one who admires you, in a word, to be the idol of one's idol, is exceeding the limit of human joy; it is stealing fire from heaven.—Mad. de Girardin.

....The catastrophe of every play is caused always by the folly or fault of a man; the redemption, if there be any, is by the wisdom and virtue of a woman, and failing that there is none.—Ruskin.

....To improve the golden moments of opportunity and catch the good that is within our reach is the great art of life.—Samuel Johnson.

....Examine yourself whether you had rather be rich or happy; and if rich, be assured that this is neither a good, nor altogether in your own power; but if happy, that is in your own power, and in your own power; since the one is a temporary loan of Fortune, and the other depends on will.—Epictetus.

....A great mind will neither give an affront nor bear it.—Hume.

....Let there be many windows to your soul that all the glory of the universe may beautify it.—Wilcox.

....Both man and womankind believe their nature when they are not kind.—Bailey.

....The future destiny of our world is always the work of the mother.—Napoleon.

....The more you speak of yourself the more you are likely to lie.—Zimmerman.

....The strength of family religion does not depend on the size of the family Bible.—Selected.

## Curious Facts.

....It costs \$827 to fire a single shot from a sixteen-inch rifle, or more than enough to pay the wages of a private soldier for regular service for five long years. Even an eight-inch rifle costs \$125 each time it is discharged.

....The white giant of the State of Washington, Mount Rainier, is about to be driven into the ranks of modern industrialism, as Niagara has been. A scheme is under way to develop power for light, heat, traction and industrial purposes in the cities of Tacoma and Seattle from the water constantly supplied by the glaciers of the great peak. The Puget Sound river, which emerges from one of the sixteen glaciers, is to be led into a reservoir, from which the water, descending through steel pipes 1200 feet long, inclined at an angle of forty-five degrees, will be hurled against mighty impulse-wheels, setting them spinning with a speed of seven thousand feet per minute, and developing the energy of twenty thousand horse-power. This is only a fraction of the power that the huge mountain is estimated to be capable of supplying from its perpetual snow cap.

....A painstaking meteorologist has succeeded in measuring the dimensions of rain drops. The largest, he states, are one-sixth of an inch in diameter, and the smallest one-five-hundredths.

....In Brittany and the lower Pyrenees fairs are held annually at which the peasant givers seem to sell their goods. The fairs are the chief customers, purchasing many thousands of pounds.

....While mining in Mexico, William P. Dwyer of Denver visited what is considered the highest waterfall in the world. It is called the Indian name of Basasacahic, and is located about 150 miles west of the city of Chihuahua, near the summit of the Sierra Madre Mountains. The elevation of the mountain is 6500 feet above sea level. The cascade falls 788 feet.

....The sun's surface is known to be subject to greatly increased disturbances every eleven years, known as the sunspot period. Astronomical displays and disturbances of the earth's magnetism have a similar period.

....In my pleased garden, watched the pomp, Forgot my morning wishes, hastily Took a few herbs and apples, and the Day, Turned and departed silent. I, too late, Under her solemn fillet saw the scorn. —Emerson.

The slow, sweet hour that shrines the setting sun, Or that which broods above the summer noon Perfect in golden beauty—gone too soon After its vanished sister! Or the one Long looked for, when the heavy day is done, That comes dim-lighted by the rising moon And fragrant with the roses born to June, To whisper sorrow past and joy begun—Nor this, nor any, do I name the best: But if an hour shall come that sees us meet, That brings these close, thou, all unknown, yet mine, Stranger, yet most myself! Above the rest—Above the one which finds us at Love's feet—I'll set it, token of the Power Divine. —Hildegard Hawthorne, in Scribner's.







Unusual the head that rules a post-office nowadays.

Anyway, the smoky weather isn't so bad for the tobacco crop.

How very old-fashioned looks the newspaper note chronicling that a man has been run over by a bicycle.

As viewed from the pews—especially from the back pews—President Roosevelt appears to be equally a success.

Of course Faneuil Hall would do its best to forward the interests of a new Jewish nation. Making nations is right in its line.

Americans who are going to Germany this summer should bear in mind the fact that all persons are forbidden to throw flowers at the Emperor.

Who'll dare attempt to poison the Liberty Bell? With the Ancients on guard, even Mr. Adam Worth, who stole the famous Gainsborough, would tremble and hesitate.

In Victor Emmanuel's purchase of Mr. Gallison's painting one might say that modern Rome is looking toward modern Athens to help furnish her picture galleries.

Having progressed so far as it has toward abolishing some of its existing evils, it seems rather a pity that Ireland should acquire a new one in becoming an arena for racing automobiles.

Crossing the broad Atlantic in a small boat will soon have no more profit in it than bridge jumping. The notoriety of such performances is practically a natural monopoly of the first persons who achieved them.

The good common sense which, an unprejudiced observer every now and then detects in Senator Hanna's sayings and doings seems to have cropped out in Miss Hanna's rebellion against the boredom of conventional anti-matrimonial functions.

Under the plan now proposed for handling that commodity in the Philippines John Chinaman is the only person who can legally enjoy a pipe of opium. And the United States has not yet established an international reputation for worrying over the welfare of Chinamen.

The effort to deprive mankind of its inalienable right to ride intoxicated on the Saturday night car is not altogether steady on its own legs. There is evidently some difference of opinion as to what constitutes drunkenness, although, curiously enough, the unintoxicated who have to ride in the same cars are much more "sober" in their opinion than are the protective powers of the police force.

Whether or not an annual school festival ceases to be part of the programme of the school year, it is a bit difficult to see wherein it is absolutely essential to the management of the schools. "Humiliating" and "degrading" seem, therefore, two rather ponderous adjectives to apply to the proposal that the money be raised by subscription. It's a question upon which there are likely to be differences of opinion.

Considering the amount of scientific investigation to which the deadly microbe, in one form or another, is being constantly subjected, it is very strange that the scientist allows the bug to get the better of him. Dr. Sachs, the young Austrian scientist, who died recently in Berlin, was an exception to the general rule, although it is now reported that his government proposes to prohibit any more similar experiments.

Four years out of five, irrigation would pay on some crops like berries, celery and grass. Some years, like the present, it is needed badly for all crops. A great many farmers could command all the water needed by making a dam and a canal or flume. The trouble is that when the need of water is brought home to the average farmer he feels too poor to stand the expense, while in good seasons he can get along without it.

It is alleged with good show of truth that most plantings of sweet cherries have been scarcely worth the space they occupy. In New England there are some good orchards of sweet cherries in the vicinity of the lower Connecticut valley, and a few elsewhere, but insects, and climate are too much for the desirable fruit in most parts of the Northeast. Fortunately the sour, called sour cherries, thrive, and some of these yield fairly good table fruit. Good profits await those who grow the sour cherries for nearby markets.

Insects increase very fast during a mild, dry season, and they have been giving more than the usual amount of trouble everywhere this summer. Many fruit growers will try spraying for the first time, being forced to such action by the prevalence of worms and caterpillars. The scale insect, too, is causing trouble in fresh localities, and a steadily increasing number of growers will be obliged to fight the new foe. Recently bought trees should be watched to prevent the possible introduction of the pest into orchards now uninfested.

New York dairy and creamery butter should hold a still better position in the market as soon as the work of the four new State dairy inspectors begins to show effect. They will visit the sections where room and desire for improvement is seen, and do what they can to point out the trouble. The salary of \$1200 a year will probably attract many candidates, but the civil service examination should weed them out satisfactorily. The State cheese inspectors are already doing good work, and competent butter teachers might prove even more helpful.

American roosters may be pardoned for a little extra crowing over the results of the international egg-laying contest in Australia. The three crops of American hens, although arriving in a condition considerably the worse for the long voyage, stood first, second and fourth, respectively, in the contest. The fact is that breeding and selecting for eggs has become the beginning of a science in America, while elsewhere little attention has been given to the systematic development of useful qualities in poultry. The good showing made ought to boom the sale of American feathered stock.

A rather sensational pamphlet, issued by the Missouri Board of Agriculture, asserts that a hen eats sixteen times her weight in a year, her eggs being sixteen cents per pound and weigh six times her own weight, producing 340 eggs per year, while the yearly product is worth six times the cost of the food, which food costs one cent a pound. The absurdity of such falsely exact statements is evident at a glance to any one who ever kept hens. The object is apparently to attract notice by ringing in the old "16 to 1" catch phrase with modifications. But such attempts are not likely to increase the confidence of practical growers in the work of the State scientists.

Amid frosts, droughts and increase of insect pests, the one agricultural feature not disappointing is the disappearance of the cattle epidemic. The farm to farm inspection in both Massachusetts and New Hampshire is expected to be finished by the last of the month, and no further trouble is anticipated. Possibly the general quarantine will be lifted July 1, if nothing new happens to prevent, but the Boston officials of the bureau rather expect that a somewhat later date will be selected. It would be unfortunate if too much haste to remove restrictions should cause a repetition of the blunder of the Argentine Republic, where the foot and mouth disease broke out again after the quarantine had been raised, and the effect was to produce distrust and confusion among cattle merchants and exporters. Some little official pause is to be expected here in order to make sure of being on the safe side, but the constant pressure exerted by commercial interests will be likely to prevent long delay.

Locating a Home. In making a home, the house should be the first of all considerations. Health means energy and hopefulness, and energy and hopefulness means prosperity. What can a weak, listless family stricken with the malaria of unsanitary surroundings do toward bringing up a farm, and in case there is some degree of energy in one of the younger members, what inducement is there for him or her to remain at such a place?

Above all other considerations—and so far above that there is no possibility for another thought—the house should be planned. Let it be given the best location on the place, where the foundation may be dry and the drainage good, and if there is a commanding outlook, even though the elevation should necessitate more fuel in winter to warm the house, let it go toward the attractions of the new home.

A broad looking-out over landscape as well as over the deeper meanings of life, tends toward nobler growth, and is as good for the farm-boy as for the philosopher and artist.

The best location is one that insures dryness of foundation, the next best is a damp one that can be easily and completely drained, and the poorest a continuously or periodically wet one. A site having been selected, let the foundations be dug deep to bedrock; then build the cellar walls high enough to carry the sills well up into the air and sunlight. A dark or damp cellar is an abomination, and it is better to have one wholly above the natural surface and dry, than below and wet, and often, where a natural drainage cannot be secured, it is advisable to run a ditch all around the cellar, or beneath the foundation walls, and fill with small stones through which any incoming water can find its way out to a lower level.

And it is well to build a considerable distance from the highway. Leave ample room for a lawn and for a judicious selection of shrubs and trees. Much of the young people's leisure will be passed about the front piazza, and the lawn and trees will be a better object lesson than the public road. It is a good adage which says that "he who builds a house to live in should look ahead at least one hundred years."

Pomologists Coming. Boston is to be favored next September by the meeting of the American Pomological Society, an organization of authority and influence in matters relating to the scientific side of fruit growing. Its conventions are attended by leading American experts in horticulture.

An interesting special feature of the Boston meeting will consist in a contest of new varieties. As officially announced, "the originator, discoverer or introducer of a new variety is given the opportunity to submit specimens of his production to a jury of competent and disinterested experts for examination, whenever the fruit reaches the proper stage of maturity. The experts make a careful examination of the varieties submitted to them, and make a report upon each to the committee of awards. In advance of the biennial session of the society. Originators in remote sections of the country are thus afforded an opportunity to compete for this highly esteemed trophy on equal footing with those residing near the meeting place of the society and regardless of the time of year when their varieties mature. Competition is not restricted to members of the society, but is free to all, no entry fee being required." This plan ought to result in bringing to general notice a large number of varieties now little known.

Making the Best of the Season. The drought has been broken to some extent. So far, so good. The rain comes too late for early vegetables and strawberries, although it will help them a little. Several times during the past score of years it has happened that a wet June has rescued the grass crop from apparent ruin. Pastures, field crops and newly planted trees feel the improvement quickly. Farmers are feeling more cheerful. In fact, they have complained far less than would most other classes under such business conditions as have afflicted farmers during the past two months.

The distant effect of the drought and shortage of crops, which extends north into Canada, south to the Carolinas and west to Ohio, is worth a little study. For one thing, it means a larger demand for Western grain and a possible advance in price. In fact, the present firmness of the wheat market is largely due to this cause. Some long-sighted Eastern farmers are already buying large supplies of corn and oats, these would most other classes under such business conditions as have afflicted farmers during the past two months.

The corn crop of the West is already estimated below that of last year on account of the decreased acreage. With a smaller crop and a greater Eastern demand it surely seems unlikely that prices will go much below present level, while those who expect an advance by next fall have much of the logic of the situation on their side.

That hay will be high goes without saying, especially in the markets of New York and New England, which depend so largely upon shipments from Canada, where the drought has been extremely severe. There



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CHARLES WILLIAM ELIOT, LL. D.  
(From his latest photograph.)

will be good crops of hay in the West and Northwest, but the demand will be eager and from a wide range of territory.

The milk markets should be strong, in view of the situation. The act of the New York receivers, in reducing the prices paid milk shippers, is wholly unwarranted by conditions. Milk is likely to be scarce and costly for at least a year to come, and buyers who do not appreciate the fact should be brought to reason by the associated producers.

In New England alone the census value of the yearly crop of hay, grain and vegetables is placed at \$136,130,020, about one-third of which sum represents the hay crop. The following table, compiled from the census returns, shows the crop values by States:

State.	Hay and forage.	Grain.	Vegetables.
Connecticut.....	\$6,001,230	\$1,251,838	\$15,349,869
Maine.....	10,641,546	2,138,203	18,301,862
Massachusetts.....	9,056,358	2,221,127	21,212,330
N. Hampshire.....	6,338,233	774,243	9,975,987
Rhode Island.....	1,061,482	189,057	2,344,849
Vermont.....	10,244,325	2,446,285	16,061,731
Totals.....	\$43,692,239	\$7,722,703	\$84,747,078

If the drought causes a shrinkage of one-half in the total value, the effect will be severe upon farming property and that of the whole community. Fortunately in such seasons higher prices partly compensate farmers for smaller crops. Vegetables, fruit, eggs, veal, butter and cheese should be high.

But in the case of a farmer who has no surplus hay to sell, and who depends for his income on milk, sold at prices fixed by contractors, but produced at great cost on droughty pastures, valuable hay and costly grain, a season like the present is particularly bare of compensatory advantages. Farmers so situated should try to reduce cost of milk by growing such fodder crops as reduce the amount of grain needed, at the same time striving to improve both the buying and the selling markets by shrewd management and co-operation.

The present year is no time to feed poor cows. It is none too easy to get a profit even from the good ones. The value of live stock in New England is placed at about \$75,000,000 kept on the 192,000 farms of the six States. The natural effect of a shortage of hay and forage is a reduction in live stock. Undoubtedly the number and nominal value of these herds could, on the average, be cut down one-fourth without much reducing the output, by judiciously changing two or three of the poorest cows in the herd into one good milk. This kind of reduction would be a blessing in disguise.

It is too soon, however, to call the season a failure, even to the extent of expecting only half a crop. Plenty of rain, warm nights and no more frost for the month, with no severe drought in late summer and no early frost, would still insure a fair season for those who plan to take full advantage of what chances remain.

Balfour and Chamberlain. The storm in the British Parliament was admirably stilled by the diplomacy of Mr. Balfour, who is certainly a past-master in the art of throwing oil upon the troubled waters. His skill as a winning speaker was never more fully shown than when he reconciled free traders and protectionists and prevented Mr. Chamberlain from retiring. "Fighting Joe" is of the same opinion still, but is content to take the poet's advice for the present by learning to labor and to wait.

The human animal is a curious piece of mental machinery easily swayed by oratory of the right sort, and this was never more convincingly exhibited than when Mr. Balfour's efforts as a conciliator were enthusiastically cheered. Everybody was apparently pleased, for the moment at least, and Mr. Chamberlain wore a smile that was expansive and bland. Whether it is of the kind that won't come off remains to be seen.

The Suppression of Vice. Judge Emmons, as chairman of the police board, is mapping out a vigorous campaign against vice in this city, and his efforts to preserve law and order are endorsed by all good citizens. Perhaps his definition of a good citizen is a little fine drawn, and it may send up the price of gloves and other articles that are sometimes used to disguise the smell of spirits, but still he is right in the main. A man who cannot use stimulants with discretion is a disgusting and offensive object at all times, and the only sufficient defense from him is his arrest by the police. Too long have our streets been infested on Saturday nights by intoxicated fools and ruffians, and to let them go at large is to encourage the continuance of shameful habits.

The taking of a not home is not a punishment to him, but often is one to his wife and children. The only place for him until he recovers his reason is the station-house or some other place of lawful confinement. The cry, "Pity the poor drunkard," has reached the height of sentimentality, and

it is perpetuating the evils which Judge Emmons is strenuously trying to abate. Success to him!

Again Found Wanting. There must be something almost criminally lax in our business methods, when we place men in positions of financial trust in a comparatively short time after they have been convicted of dishonesty. James M. A. Watson, the clerk who was arrested last week in Washington for embezzling about \$70,000 from the District Government, pleaded guilty of forgeries in 1900, and was sentenced to the Reform School during his minority, but was released, through powerful influence, in a few weeks. His history was well-known in the Capital, and he was not entitled to a situation where the handling of large sums of money would be a constant temptation to one of his disposition.

His second fall is much greater than his first one, and might have been avoided if proper precautions had been taken against his thieving propensities. He had that kind of pert smartness which attracts attention, and people were disposed to favor him for a mental alertness, which is not always indicative of a trustworthy character. Probably many a young man of fewer superficially shining gifts was passed over to give this spendthrift, for such he was, the position which he abused.

We believe in affording a young man who has lapsed from virtue an opportunity to rise again, but his trustworthiness should be fully proved by long, faithful service before he is given entire confidence. Of course many who have sinned through youth and inexperience have become men of unquestioned integrity, but they do not attain to this high plane of moral excellence by developing into a "high roller," like young Watson, through money stolen from the public treasury. It is to be hoped that this time he will receive the full punishment due his offense, in spite of interceding friends of social or political prominence. He deserves now to be made a terrible example.

Familiar Prophecies. The multiplication of disasters at this time has started the predictors of the speedy ending of the world on the warpath again, and they announce, with even more confidence than heretofore, the instant coming of the angel Gabriel. The absence of rain, the forest fires, the floods in the West, the assassination of the King and Queen of Serbia, and the disastrous events furnish them with ample food for their prophecies, but nevertheless, people who find no pleasure in gloomy forebodings believe that this old globe will continue to revolve through light and shade until every person now living has ceased to take an interest in mundane affairs, and for some centuries thereafter.

Conspiracies, assassinations, deluges, conflagrations, are as old as the known world almost. Cain put his brother violently out of existence at an early stage of the appearance of mankind, as sacred story tells us, and Noah and his family and live stock made an eventful voyage in the primitive days of navigation in a boat that outraveled in roominess even our modern European steamships. This, too, while the world was under water. What followed after he landed on Mount Ararat in the way of crimes, casualties and armed conflict, need not be recounted, but it may be said that some portions of the earth still held together high and dry in spite of the encroachments of the sea and the internal disturbances that made eruptions upon its surface. Man was made to mourn, says the poet, and, therefore, for some good reason, probably, he has to face trouble and overcome it, and he extracts no little pleasure from his triumphs.

The universe will be annihilated, doubtless, some time, but why bother our heads about this now? We have weightier current matters to attend to, for, as a friend sagely observes, "We have one of the world to look after daily, and direct self-preservation is of infinitely more importance than the contemplation of the subject of the probable early return of chaos and old night. The consideration of the best means to prevent the spread of flames in woodland sections, by intersecting belts of treeless lands, and the possible way of producing rainfall when needed, is of vastly more immediate importance than that "event to which the whole creation moves."

Meanwhile insurance men and others are lamenting over their losses, and have no time to listen to predictions that have failed to come true since the days of the Millerites in the frolicsome forties and before, when a great many deluded people put on their ascension robes, but did not get any higher heavenward than the roof-tops. The stubborn old world refused to conclude its revolutions on their appearance in filmy garments, and kept on doing business in the same old way.

Distressed Serbia. The Serbian massacre, terrible as it was, did not send through the civilized world such a thrill of horror as would have followed the commission of crimes of a similar character among a less semi-barbarous people. Serbia had been long in a state of unrest, owing to the usurpations of its king and the intrigues with which his consort was identified. The woman in the case seems to have been responsible for a great deal of the public dissatisfaction with the young ruler. She was bold and unscrupulous and was even false to her matrimonial vows. Her influence over the king, who was much her junior in years, was great, though the royal couple had several disgraceful quarrels. No doubt many of his arbitrary assumptions were due to her miserable advice, for, though possessing some manly qualities, he appears to have been of a weak, sensual nature, easily moved by physical feminine charms. He inherited many of his traits from his worthless father, who was obliged to abdicate the throne.

Alexander was one of those unfortunate monarchs who are the predestined victims of the crude governmental notions of medieval times. If he had not worn a crown he probably would not be regarded with any more disfavor than are some of our guided youth whose aristocratic families were founded by shirt-sleeved ancestors less than a hundred years ago. He came of a peasant race that first began to attract attention almost within the memory of the oldest inhabitant. He seems to have met his unhappy death bravely enough, striving in his last moments to protect the woman he loved in spite of her follies, and faced his fate, like Charles I., with a "courage that has half redeemed his fame."

He is not a great loss even to distressed Serbia, which may have some difficulty in retaining her independence, but the manner of his taking off is wholly reprehensible. If the army had revolted and met him in fair fight upon an open field, there would be some sympathy for the revolutionists, but the murder of a ruler they were bound to protect by a group of military conspirators was neither patriotic nor inspiring. It was a vulgar piece of butchery worthy of the savage.

What will be the result of this military uprising remains to be seen. It hardly looks as if such a demonstration would end peacefully even if a new man of originally plebeian stock is given the scepter and the purple robe. Conspirators rarely dwell long together in unity, and both Russia and Austria will probably have something to say about this little country in the Balkans, which is just now attracting so much attention, but whatever happens will be the greatest sufferer. For a kingdom, about half forest, largely devoted to the raising of swine, and with a small population of 2,500,000 inhabitants, Serbia has certainly made a great stir in the world.

Sheep Need Salt. A test of the value of salt for sheep has recently been made in France. Three lots were treated alike as to food and care; one lot was given no salt; one had half an ounce per day, and the third had three-fourths of an ounce per day. Those having the half-ounce per day made a gain of 44 pounds over those having no salt, and nearly as much over those having three-fourths of an ounce. Those having salt made 13 1/2 pounds more wool than those having no salt. There were twelve sheep in each lot.

The Place of the Press in Modern Life.

Justice Brewer has recently put himself on record as saying that he thinks the press is "a court of increasing power and wisdom." Opposed to this in appearance, but not in reality, is that much-quoted later-day remark of Mr. Cleveland that, owing to the vulgarity, rascality, sensationalism, recklessness and folly of certain newspapers, the influence of the press has diminished in recent years. At first blush it would seem that these two high authorities disagree decidedly concerning the value of the modern newspaper. As a matter of fact, however, Justice Brewer is speaking of the press at its best, and Mr. Cleveland of yellow journalism at its worst. And between these two there is a great gulch fixed.

It is quite undeniable that infinite harm is done to high-minded journalism by the escapades of the galleys. That Western editor who had the handwriting of a member of the President's family "read" during the recent trip of Mr. Roosevelt to our remote States, publishing in his paper the "character" thus discovered, represents the milder aspects of the journalism so well stigmatized as yellow. This act, while not bad, was distinctly lacking in taste, and it is perhaps as much because it vulgarizes as because it brutalizes that yellow journalism must be condemned. A paper which prints, as one New York sheet did not long ago, a picture of the lips of one party in a criminal trial should never be tolerated again in a decent home. Self-respecting people should further feel it their duty to dry down such a sheet. For debasing vulgarity would seem here to have reached almost its yellow limit.

Dr. Albert A. Shaw prints in the current Cosmopolitan a readable and informing article on the "Profession of Journalism," in the course of which occur one or two very good bits of advice to the journalist, which by a little turn of phrase may apply equally well to the reader of printed news. "The great thing in journalism, as in anything else, is for the individual man to maintain his self-respect, his high, personal standards." The public co-operates with the yellows to the detriment of American life every time outrageous newspapers are encouraged, even to the extent of one subscriber. And that man or woman who earns bread by labor for the sheets that demoralize is contributing to a terrible evil. In many of our rural districts the objectionable New York sheets—which Boston must nowadays well watch out not to equal in stray instances—arrive just in time for the noon-hour rest. The result must be terribly felt during the next few years. Where the country boy used to come to the city clean of mind and body, he will then come already started on the downward road—and in search of all the lurid devices of which he has read while enjoying a breathing space after his hay. Do the college-bred men who, for money, turn out their columns of infaming "stuff" realize, we wonder, that they are degrading a power that might inspire and instruct to what may reasonably enough be called the damnation of our youth?

"The great thing in journalism," to quote Dr. Shaw, "himself a distinguished journalist, once more, 'is for the individual man to maintain his self-respect,' and his determination to do the best work he can, even at a small salary, rather than do work of a kind that he secretly loathes for the

sake of a larger salary. To do base work is not more necessary in journalism than for a lawyer to take an objectionable line of practice, as some lawyers do, merely because it pays well."

A New England Fruit Farm.

One of the very few large farms in New England where fruit growing is almost the exclusive interest is that of J. James, in the southern part of Middlesex County, Mass. Here even the specialty is itself specialized, the farm being devoted mostly to apples and peaches and a good-sized vineyard.

The place is very instructive to a fruit grower. There are orchards of all ages and growing under all sorts of systems of culture, from hogs to Hitchings. The ancient apple orchard which marked the beginning is still alive and bearing, although whoever planted it set the trees so closely that they are now of little value. But the old trees were good enough to show the fitness of the location. The farm is mostly on a hilltop and the land slopes away on all sides, giving perfect air circulation and frost drainage. The soil is stony loam of various degrees. The yellow loam is good for peaches, producing a hardy growth without rankness, and causing grapes to ripen early and well, while the darker loam is good apple land.

One of the favorite orchard plans is a combination of peaches and apples. The apples are thirty-five to forty feet apart each way, and the peaches are set between. For the first few years corn or some other crop is grown. After that the mixed orchard is cultivated, at least until the peach trees go by. About that time the apple trees are bearing, or so large that they ought to be, and so vigorous that to check their growth, a little will help fruitfulness. So the peaches are taken out and the orchard put into grass. Nothing, however, is taken from the land, the grass being mowed and fed for a mulch. These orchards were of various ages. Those fifteen years old had made a fine, thrifty growth. The peaches had disappeared long ago. Some of the trees were still cultivated, while others were in grass.

Another very interesting plan was shown in the orchards on rough land. Several acres covered with brush and sprout growth, and too rocky besides to be easily plowed, had been set to trees about fifteen years ago. The only cultivation consisted in mowing the foul growth yearly and mulching the trees with meadow hay every two years or so. Manure was also used, about \$4 to \$6 worth in market value to the acre per year. The cost of the mulch was placed at about \$4 per acre yearly. Some of the trees were killed by mice or other enemies and had to be replaced. Pests of this kind give more trouble on rough land, but by moving the mulch away from the trunks before winter, it was found that the loss was decreased. The orchard looks strong and thrifty. The trees are not much more than half as large as those of the same age on land cropped and cultivated, but the trees look perfectly healthy, and Mr. James finds them more productive for their size than the cultivated trees. The fruit also is of better color, flavor and keeping quality. They are all Baldwins. The land on which they were set was probably worth in its original condition about \$10 per acre, and could be put to no use except to grow firewood. It is now an orchard as valuable as any other having trees of the same size.

Another orchard is in good grass land, and always has been, the trees having been set right in the sod without plowing. But not a spear of grass has been carried away, all being used to mulch the trees. Here is where the fruit specialist has an advantage. The general farmer is tempted to rob his orchard for the sake of his cattle, and hence his trees in sod are usually starved nearly to death. But Mr. James keeps cows and a few hogs only as a side issue, and has plenty of exclusive mowing land, so that the trees get the benefit of all the grass growing around them, and also the manure of the cattle which are fed from the produce of the other fields.

The young trees in sod were seen by the writer, six or seven years ago, soon after setting. They have made splendid progress, growing much faster than those in the bush lot, and nearly as fast as those in cultivated land. They indicate that mulch and manure will nearly take the place of cultivation, even for young trees. Yet, on the whole, Messrs. James believe the best plan is to cultivate if the land permits. It appears the cheapest and surest way to get a quick growth.

"If you were buying orchard land, would you get good land or rough, cheap tracts?" "The trouble with rough land is that we have to wait so long for full results. An orchard twenty years out under such conditions is not yet in full swing. It seems like a good investment, because the land is cheap and there is not much money laid out at any time. But the interest, taxes, labor, mulch and manure for so many years amount to more than you might suppose. "If I had such a tract I should use it. The cost of an orchard on rough land is not felt. But trees on cultivated land give quick results, and most orchardists must be getting an income as soon as possible. Taking into account the better color and quality of the uncultivated apples, the merits of the two plans are somewhat balanced. Most fruit farmers in this section would have to practice both ways as we do, on account of the various conditions of the land."

(Concluded next week.)

Interested in Pumps? We have a pump for every purpose and suited to any condition. For the best assortment in New England of Tanks, Towers, Gasoline Engines, Windmills, or other water supply goods write Smith & Thayer Co. 228 Congress St., BOSTON. Cat. (P) tells all about our goods, free.







## Our Homes.

## The Workbox.

KNITTED GOLF SWEATERS.

"The splinters and the knitters in the sun, and the free mads that weave their thread with bones, do us to chant it—it is silly sooth, and dailies with the innocence of love, like the old age."

The development of athletics and the present-day popularity of outdoor sports have led to the revival of the art of knitting. On the hotel verandas and in country houses knitters will be busy weaving with their yarn and needles of wood, bone, rubber or steel, comfortable sweaters and vests.

There are certain general rules to be observed in knitting. It should be done with regularity, neither too loose nor too tight; knit so the stitches will slip along easily. The three stitches most in use in making sweaters are the plain, the ribbed and the cable-plait stitch. Pop-corn stitch is also used. Brioche or the old-fashioned matri-mat stitch as well.

Sweaters for men are open only at the neck. Women's sweaters for the most part conventional shirt-waist lines, and are open down the front. Brass or any kind of button, sewed on, gives them the appearance of being buttoned, although in reality they are closed with hooks and eyes which have been previously sewed on tape. German wool and Spanish yarn are commonly used in the making of these garments.

## A MAN'S SWEATER.

Two pounds of Spanish yarn and two bone or rubber knitting needles, each measuring half an inch around. Two steel needles, No. 4, will be necessary for collar, wrists and border.

The body portion is knitted all in one piece and sewed up the arms. There is an opening except at the neck, which is large enough to slip the head through. (This sweater, when finished, is a nice present for a young maid to make her gentleman friend, who will sport it on the gridiron, or at golf, or any outdoor amusement.)

Begin by casting 126 stitches on to one of the steel needles for the lower edge. In making a larger or smaller sweater (this is size 38) add or decrease five stitches for every inch.

1st row—With steel needles knit 2 plain, purl 2 alternately to the depth of two inches. Now put in the larger needles and knit 1 plain, purl 1 alternately until the garment is the length required.

In the next row rib 43 stitches for the right shoulder, then bind off 40 for the neck, and on a third needle rib the remaining 43 stitches for the left shoulder. Rib 3 rows on each shoulder; then on the right-hand needle cast off 40 stitches to correspond with those bound off for the neck. Now put all the stitches on to one needle and continue to rib until it is the length of the other side of the sweater.

Then take the steel needles and rib 2 and 2, that is, 2 plain, 2 purl alternately to the depth of two inches.

Sleeves—For each take up 90 stitches around the armhole. The seam of the sleeve must come under the arm. Then rib back and forth for 15 rows.

10th row—Knit as before, narrowing one stitch at each end of the sleeve in every fourth row, until the sleeve is eighty rows in length. Then cast row in every other row until the sleeve is 115 rows long.

Now take the steel needles and rib 2 plain, purl 2 alternately until the cuff is of sufficient length. Bind off loosely, and sew up the sleeve and body.

To make and attach the collar—The collar is an important part. It must be large enough to slip over the head, and yet snugly fit the neck. Use the steel needles. Cast on 120 stitches and rib 2 plain, purl 2 alternately to the depth of ten inches. Then sew the ends together. When the collar is made, sew it to the neck of the sweater. The collar seam should come a little back of one shoulder.

## WOMAN'S SWEATER.

The following dimensions may be used, irrespective of the stitch used: Begin the body of the jacket by casting on 56 stitches for the back at the waist, and work back and forth, adding 1 stitch at each end of every sixth row. When the back is 15 inches long, bind off 20 stitches in the center, slipping the stitches to the right of them on a safety pin. Carry on the work two inches for the left shoulder, with the stitches that now remain on the needle, and then at the end toward the center of the front cast on 32 stitches. Knit two inches, at the arm edge, cast on 2 stitches each on the next 3 rows; then cast on 52 stitches for the under-arm portion. Knit 3 inches, then 10 rows, binding off on each 5 stitches toward the under arm. On the eleventh row bind off the remaining stitches.

When the left front is finished, the right front is worked from the stitches on the pin, care being taken to increase on the sides opposite those given in the directions.

Sleeve—Cast on 64 stitches, knit three inches for a turn-over cuff, make a plain row to turn the work, knit five inches plain, add 1 stitch at each end of every 10th row, 6 times, and 1 at each end of every fifth row, until the sleeve is long enough to reach to the front point of the arm. Work 6 rows, binding off 5 at each end, then bind off the remainder.

For collar, cast on the number of stitches desired for the width, knit four inches high and bind off. Sew up the under-arm seams, then take up all the stitches around the waist, slipping and binding every second stitch in front. Knit back and forth, narrowing in front, until the belt is of the proper size. When the belt is one inch deep bind off. Steel needles are used in this sweater just as in the men's. This rule is only a general one.

EVA M. NILES.

## Why We Shake Hands.

The Prussian officer who held it duty to kill a mere soldier who offered to shake hands with him had, from an official Prussian point of view, a complete case. Handshaking implies a certain degree of equality, and it is not possible for a Prussian officer to

imagine any equal except another Prussian officer. Clearly, a soldier suggesting such a thing could not be expected by any punishment short of the immediate death of the offender.

The custom of handshaking dates back to prehistoric times, a relic of those savage days when strangers could not meet without suspicion of murderous purpose. Then all men went about with weapons and shields, and when they met would stand in pleasant converse, each with his shield upon his left arm and with right hands clasped, so that there would be no chance for a sudden swing of the knife or bludgeon. The right hand was invariably used for the weapon, with the result that we are a right-handed race. The reason for this is undoubtedly in the fact that the left arm was always employed in the important work of shielding the heart.

Among the common people of Armenia, once the old pledge of amity in yielding the right hand to be grasped and held has since remained the chief token of open friendship. In the illad returning chiefs were "greeted with extended hands." Even at that remote date the early significance of the handshake had been lost in the nobler meaning of civilized life. But it remains a salutation in which a greater or less degree of equality is claimed or conceded. It is, therefore, possible for a humble person to shake hands with the President of the United States, but not with an officer of the Prussian army.—Harper's Weekly.

## Yankee Sardines.

"It is a fact that can't be denied," said a wholesale grocer, "that there are comparatively few imported sardines, and consequently few sardines at all, sold in this country nowadays, and yet not one consumer in a thousand knows the difference, so nearly do the fish sold for sardines approach the genuine, both in appearance and taste."

"Nine-tenths of our sardines come from Maine. There are in Eastport, Me., alone, two dozen or more places where the mackerel sardine is prepared and boxed, and there are many others at Lubec, Jonesport and other towns of the Maine coast."

"The business began as long ago as 1876. It was the conception of a couple of sharp and far-seeing New Yorkers. They began at Eastport, not as sardine packers—that was an after-thought—but in packing small herring in old-shaded little wooden kegs, the pickle that preserved them being high with spices. These herring were placed on the market as 'Russian herring,' and for a long time their cheap and fraudulent fish was on the bills of fare of the swell restaurants of this city and elsewhere as the highest-priced relish they served."

"The enterprising New Yorkers made money fast in their venture, but they got the idea that there was more money to be made in the herring after the sardine put up in France, although some shrewd Yankees had experimented extensively and used up no little capital years before in efforts to work out a similar idea to practical results, but without success."

"They had found it easy to cook the herring, Maine herring, pack it in olive oil in imitation sardine boxes with French labels in imitation of the labels on the imported sardines, and give them every appearance of the genuine imported article; but when this Yankee sardine went to the table, its fraudulent character became at once apparent. The soft, rich flavor of the imported sardine was not there, but only the unmistakable taste of the native herring."

"The Maine experimenters could not discover any means by which the herring could be replaced by that of the sardine, and the business ended in failure; but the smart New Yorkers after a few experiments of their own, hit upon a mixture or blend of spices and oils for a packing case that made a sardine of a herring in a twinkling, and a gigantic industry has sprung from that simple discovery. Not only are sardines made from common herring now, but from young sea trout, a little fish called the morone, and several other species or varieties of fish, all perhaps, herring of a lesser or greater growth."

"The herring, of which the Yankee sardines are made, are never more than four inches long, and the catching of them keeps hundreds of people busy along the coast of Maine and New Brunswick."

"The way they are handled at the factories is a sight worth going all the way to Maine to see. The fish are taken from the fisheries immediately to the factories. There they are piled in heaps on rustic tables. I have heard many a New York rustic boast of the facility with which he can skin a catfish, but if he could see some of the boys and girls who work in those sardine factories he would be a different man. I watched a seven-year-old girl go through this operation one day, and timed her. She beheaded and gutted seventy-five herring every minute for ten minutes, without a miss or a halt, and they told me there were hundreds more who could do the same thing and keep it up all day."

"New York is the great wholesale center for these Yankee sardines. Some idea of the magnitude of the business may be had when I tell you that one factory alone in Lubec—and there are other factories doing quite as large a trade—has made and sold as high as two million boxes of sardines in a year, besides the large quantities of sea trout and other brands of transformed herring it disposed of."—New York Sun.

## It's Buttermilk's Turn.

New York has a new summer tipple. It is hygienic, too. It will cool but not inebriate. It is the simple buttermilk.

Yesterday a sign with the words "No More Buttermilk Until Three O'Clock" hung in a Sixth-avenue dairy. In the space of a few minutes a string of half a dozen persons came into the place, looked at the sign and retired in disappointment.

"We can't explain what has suddenly caused all this new demand for buttermilk," said a salesman. "A year ago we sold by the glass ten times as much sweet milk. But this year the tide has turned. They ask for buttermilk now just as much as they do sweet milk."

"Some of them tell me that the milk has been recommended by physicians in cases of stomach and liver troubles. Then there are several persons who are taking the buttermilk cure."

"They drink from two to three quarts of buttermilk every day and take no solid food but a few water crackers. The cure lasts two weeks. I've seen some wonderful results from it."

"The most remarkable case was that of a young actress who came back to New York after a season on the road. She had traveled from one end of the country to the other, eating in this place and that at any hour of the day and night. The result was that she came back with a wreck from indigestion."

"I never saw a woman change as that girl did in two weeks. She was pinched and sallow when she came here, but rosy and plump at the end of her two weeks of buttermilk. If it does that for them, I am not surprised that it is so much in demand."

Many of the hotels and the larger saloons have added buttermilk to their list of summer drinks.—New York Paper.

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Poisoning by Shell-Fish.

Much has been written recently of the spread of typhoid fever by oysters, and many cases have occurred in both this country and in England of epidemics of poisoning following public dinners at which raw oysters formed the first course.

It is true that oysters fattened at the mouths of streams contaminated by sewage may contain the germs of typhoid fever, but this danger is really slight in comparison with that of taking in other poisons absorbed by shell-fish or elaborated within their own bodies.

Shell-fish, especially mussels, are great purifiers of dirty water, and they might well be planted in landlocked harbors, where the water is more or less stagnant, to prevent its fouling. But in such a case there should be an absolute prohibition of the use of these harbor shell-fish for food, for they effect the purification of the water by taking the poisons into their own bodies and rendering them innocuous by a process of chemical decomposition.

Apart from the poisons so absorbed, it is probable that some shell-fish, mussels especially, under certain conditions elaborate certain ptomaines, or animal alkaloids, which are more or less poisonous to those who eat the mussels, whether raw or cooked. Personal idiosyncrasy has much to do with shell-fish poisoning, for it often happens that one or two persons only out of a large party who have eaten mussels show symptoms of poisoning. Some people have an attack of the hives whenever they eat oysters or other mollusks.

There are three sorts of symptoms produced by shell-fish poisoning. The mildest form consists in a simple red rash or an eruption of hives, accompanied, perhaps, by a little headache. This soon subsides spontaneously or may be aided by a dose of salts.

In the second form there are signs of acute indigestion, vomiting, purging and more or less fever. This, too, passes away after a time, aided by abstention from food, the drinking of plenty of water, and perhaps a few doses of magnesium sulphate.

The third form is one to be dreaded. The poison acts quickly and powerfully upon the nervous system; the sufferer falls into a state of collapse, with cold skin, dilated pupils, extreme restlessness and a rapid weak pulse. This form calls for stimulants and prompt medical treatment if a fatal issue is to be averted.—Youth's Companion.

Some Axioms and a Few Rules.

We read suggestions for keeping husbands home nights, ranging from pokers to donkey parties, but believe me, the only way to keep a husband home nights, to keep his faith fast whether he be with you or elsewhere, is to begin, not at the outer edge of the problem, but at its foundations. Know the character of the man with whom you have to deal, and no word or deed of good intent can fail to hit the mark. No rule applies to two individuals with the same result. Parlor games might inspire one man with domestic fever and drive another to drink. There are a few rules, however, which may be regarded as standard. With careful manipulation they may be applied with more or less telling force upon the most stubborn case:

Don't make the evening repast a confessional for household troubles. He has troubles of his own. You may be one of them.

Don't be the last to acknowledge his merits. Men love flattery as women do flattery.

Don't put him on the fire-escape to smoke. Suppose the draperies do get full of the fumes. Some day you may be hungry for the smell of them.

Don't wear a chip on your shoulder. An ounce of forgiveness is worth a pound of pride. Give in. You can have your way when he is not looking.

Don't be ashamed to proclaim your love for him. Tell him often, and demand a response. It gives him something to think about.

Don't antagonize his men friends. They may be better than they look. Don't travel wide apart or the chains will out. The only way not to feel them is to keep close together.

Don't look unless you know how. When his digestion goes, reform administration is dead.

Don't ask him for money; make him offer it. You know the way. If you do not, you are something in man's constitutional makeup rebels when he is asked to part with his money. Men shirk the things that are expected of them; but they will give freely of time, money and labor when accented with not only the thing done but the impulse that prompts it. Men are generous enough, but they like large portions of glory.

Be prudent, and as thrifty as you can. Men are attracted by ethereal means, but held by material methods. Wise economy, however, requires great tact. There is no economy in that course which leaves your lines limp, your personality shoddy or your home regime conducted on poorhouse rations.

Put these rules into practice: Don't listen to outside criticism, whether of friends or relatives-in-law.

Don't attach too much importance to those little trifles which may be the result of outside worries or indignation. Make allowance for his being human. Give him the benefit of every doubt. If you put a pin in a man's coat, he will grow up to it.

Don't condemn these rules the first time they fail. They are good. The only question is, Are we good enough to persevere with them until we get results?

Perhaps we have not used these means for years, and they may not be immediately understood; but even chronic cases must yield to them in time.

Let's begin to court him "all new from the beginning." Let's blot out the ugly terms of cruel words and acts, and offer him wholesome good-fellowship. Let's have a talk, and pledge ourselves to keep the peace until we come to an understanding. And then let's away with false pride that has gained us no end but to widen the breach, and drag a net for him, as we did in the pre-nuptial days when we wore our best gowns, and bore our best temper, and said tender things that scattered the cause of dispute.

Suppose he is in the wrong—we promised to help him by his burdens: why not share his talk, and pledge ourselves to keep the peace until we come to an understanding. And then let's away with false pride that has gained us no end but to widen the breach, and drag a net for him, as we did in the pre-nuptial days when we wore our best gowns, and bore our best temper, and said tender things that scattered the cause of dispute.

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## Signs and Symptoms in Infancy.

Children show more plainly than people "of a long growth" the features of both health and disease. Every mother should know something of the finer indications of both conditions.

The face of a child is a canvas on which is painted, in marked hues and lines, the every varying conditions within its delicate organism.

The radiant, round and cheerful face of childhood is familiar to all, yet best remembered in its more delicate manifestations by the more observant ones. As much as any one, does a mother need to be a keen observer, and to observe aright rather than wrongly.

Incomplete closure of the eyelids, showing the whites of the eyes during sleep, is symptomatic of many acute and chronic ailments, and shows at least that the balance of health is disturbed.

Movements of the nostrils point to difficulty in getting the breath in greater or less degree, and is characteristic of all diseases which involve the bronchial tubes and lungs, as well as of some affection of the nasal passages.

Contracted brows indicate pain in the head, and a tightly drawn upper lip, pain in the abdomen.

Frequent rubbing of the nose is not necessarily or often a "sign of worms." More likely it is an indication of irritation of the stomach and bowels.

Frequent fretful crying indicates some disturbance of the general system. It may be an earache or hunger, or the pricking of a faulty or ill-adjusted safety-pin, or, to those more serious, it may be.

Crying during or just after a coughing spell indicates pain about the chest. If it occurs just before or after an action of the bowels, it indicates intestinal pain, as do a tightly drawn-up legs.

In throat and nasal affections, the crying tones will be indistinct, hoarse or nasal in character.

Unwillingness to cry is not in pneumonia and pleurisy, when the breathing is seriously interfered with. After a child has become old enough to shed tears, it is a bad omen, if, during an illness, there are no tears secreted when the child cries.

As a rule, we do not expect tears to be secreted till after the third month, although I have known of one instance where secretion was noticed as early as the third week.—A. P. Reed, M. D., in the Household.

Domestic Hints.

GRAPE SHRUB.

Crush the grapes, put them in a stone jar, and cover with good elder vinegar; then cover the jar tightly. Press and stir the grapes frequently, allowing them to stand for three days. Then strain through a cloth, and add five pounds of sugar. Stir until the sugar is all dissolved, let come to a boil, skim carefully, and bottle while hot.

PINEAPPLE LEMONADE.

Pare, eye and grate a large pineapple; add the strained juice of four lemons, and a syrup made by boiling together for five minutes four cupsful of sugar and two cupsful of water. When cold, add one quart of water; strain and ice.

OKRA SOUP.

This is a palatable and substantial soup. It is made of a quart of okra, a fowl, a quarter of a pound of salt pork, half a can of tomato, an onion, two generous quarts of boiling water, four tablespoonsful of flour, two generous tablespoonsful of butter, three tablespoonsful of salt and half a teaspoonful of pepper. Wash the fowl, and cut it in joints and other pieces convenient to handle. Slice the pork, fry it brown; then remove it, and put the meat into the fat. Fry until brown, and then put into a soup-pot. Wash the okra carefully, cut it in slices. Cut the onion fine, and cook it in the frying-pan for two minutes; then put in the okra, and after cooking for ten minutes transfer it to the soup-pot. Put the butter and flour in a bowl, add water to make a thick paste, and pour it into the soup-pot, and then stir in the browned onion and tomato and seasoning, and after covering the soup let it simmer for two hours and a half. At the end of that time remove the bones of the fowl, and serve the soup without straining.

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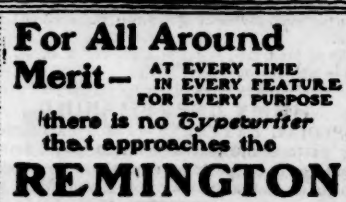






## The Express Horse.

**Notes from Washington, D. C.**  
Common sense indicates that unless an animal receives sufficient daily exercise, high feeding is an injury.  
"How to Build Small Irrigation Ditches" a bulletin for which unusual demand has been made. Requests for this publication have come not only from the West where irrigation is the rule, but from the Eastern



the roadster horse or gentleman's driving horse is in good demand at the present time. Special attention should be given to the head and bone, as they are very essential in the makeup of the high-class roadster. The market for a good-sized saddle horse and always has been an excellent one. Most saddle horses are undersized. The

Sausages are made mostly from fat meat, and the appetizing rose color is imparted with the aid of fuchsine. As a certain portion of the grease is lost in the cooking, a deficiency is made up with breadcrumb starch, and thus the proper weight is

We hereby offer \$2500 in cash for the best article to be written on subject for a series with these rows. Describe how and what kind of sow from the ten sows and describe how and what you would feed them when you would wean pigs and what kind of feed you would use for the first six months. State why you would expect such a result is to have you write an article describing in a practical way the decision. The one of "INTERNATIONAL SPOOD SPOOD" and "CANDY." Mail your article to The American Swineherd, Chicago, Ill. The Editor, of The Farmer, St. Paul, Minn., and Chicago, Ill.

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